

# TODDY Recipes

## Toddy White Russian

- ½ cup (40 mL) Toddy coffee concentrate
- ½ cup (120 mL) heavy cream
- ½ cup (120 mL) (or to taste) vodka
- ½ cup (120 mL) (or to taste) Kahlúa or other coffee-flavored liqueur
- whipped cream (optional)

1. Stir Toddy coffee concentrate, cream, vodka and Kahlúa in a saucepan over medium heat until hot (do not boil).
2. Divide mixture among heated mugs and top with whipped cream.

*Notes: For an iced Toddy White Russian stir all ingredients into a pitcher, or shake in a martini shaker; serve over ice. Makes two (10 oz./360 mL) servings.*

## Toddy Coffee Granita

In Italy, coffee granita is served in tall glasses filled halfway with granita and topped with whipped cream.

- 2 cups (475 mL) Toddy coffee concentrate
- 1 cup (235 mL) water
- 1 cup (225 mL) sugar
- 1 tbsp (15 mL) orange zest
- 1 tsp (5 mL) vanilla extract
- 1 tbsp (15 mL) Sambuca or other anise-flavored liqueur
- whipped cream

1. Stir first four ingredients in a bowl until sugar dissolves.
2. Pour into a 13 x 9 x 2-inch (33 x 23 x 5-cm) metal pan. Chill two hours, then stir in vanilla and Sambuca. Freeze coffee mixture until icy at edge of pan, about 45 minutes.
3. Whisk to distribute frozen portions evenly. Freeze again until icy at edge of pan and overall texture is slushy, about 45 minutes.
4. Whisk again to distribute frozen portions evenly, then freeze until solid, (about three hours).
5. Using fork, scrape granita down length of pan, forming icy flakes. Freeze at least one hour. (Can make one day early. Cover and keep frozen.)
6. Working quickly, scoop granita into glasses, filling halfway. Fill to top with whipped cream and add additional Sambuca, if desired.
7. Garnish with orange peel or chocolate-covered coffee beans.

*Notes: Makes four (8 oz./235 mL) servings.*

**For more recipes, visit [ToddyCafe.com](http://ToddyCafe.com).**

# TODDY®

cold brewed. simply better.™

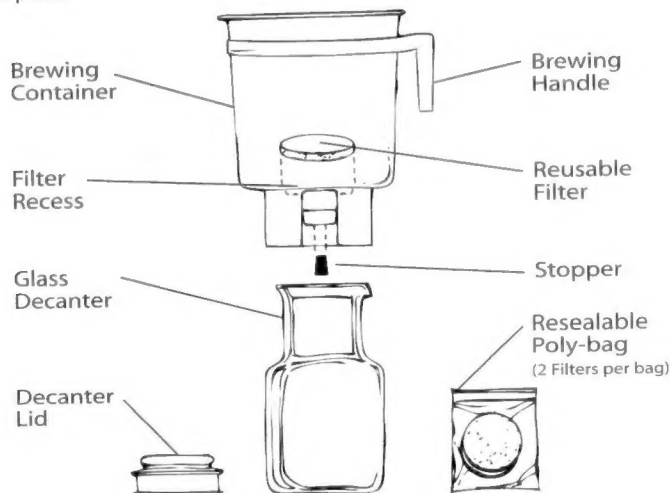


## Cold Brew System™

## instructions & recipe guide

# Toddy Cold Brew System Parts List

Toddy's exclusive cold-water brewing process extracts the natural, delicious flavors of coffee and tea, yet leaves behind undesirable bitter acids and oils. The result: A bold, super-smooth taste that's easier on the stomach. Toddy can be made one cup at a time – served steaming hot or iced cold, and at the strength you prefer.



**Brewing Container** - plastic  
(high density polyethylene) ♻️

**Brewing Handle** - plastic  
(high density polyethylene) ♻️

**Decanter** - glass

**Filter** - polyester

**Decanter Lid** - plastic  
(low density polyethylene) ♻️

**Stopper** - natural rubber

The Toddy® Cold Brew System is proudly made in Fort Collins, Colorado, USA.

If you have any questions or would like to reorder parts, please call us at **1-888-863-3974** (in the USA) or **1-970-493-0788** (international), or visit us online at **www.ToddyCafe.com**.

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**BPA  
FREE**

# Cold Brew Coffee Instructions

For the best flavor, start with coarsely ground coffee beans (fresh roasted is best) and filtered water. The Toddy brewing container is designed to hold 12 ounces (340 g) of coffee by weight and 7 cups (56 fl. oz./1.65 L) of water by volume.



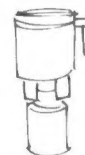
- 1 Fill** First, insert the stopper into the outside bottom of the brewing container; then, dampen the filter and insert it into the inside bottom of the brewing container.

Next, add 1 cup (235 mL) of water into the bottom of the Toddy brewing container and 6 ounces (170 g) of ground coffee. Slowly pour 3 more cups (710 mL) of water over the grounds, in a circular motion. Then, add the remaining 6 ounces (170 g) of ground coffee. Finally, wait 5 minutes and slowly add the last 3 cups (710 mL) of water. **DO NOT STIR** (stirring the bed of grounds can result in a clogged filter).

Lightly press down on the topmost grounds with the back of a spoon to ensure all grounds get wet.



- 2 Brew** Steep your coffee grounds for 12 to 24 hours to create a smooth, rich flavor.



- 3 Filter** Remove the stopper and let your coffee concentrate flow into the glass decanter - stays fresh for up to 2 weeks in your refrigerator.

**Serve** We recommend starting with a ratio of 1 part coffee concentrate to 3 parts water, milk or soy. Mix to taste, making your coffee as strong or as weak as you prefer. For rich, smooth iced coffee, simply pour coffee concentrate and water, milk or soy over ice. Combine coffee concentrate with steaming hot water for a bolder, gentler cup of hot coffee.

# Cold Brew Tea Instructions

The Toddy brewing container is designed to hold 8 ounces (225 g) of loose tea leaves and 9 cups (72 fl. oz./2.13 L) of water.



- 1 Fill** First, insert the stopper into the outside bottom of the brewing container; then, dampen the filter and insert it into the inside bottom of the brewing container.

Next, add 3 cups (710 mL) of water into the bottom of the Toddy brewing container and 4 ounces (115 g) of tea leaves. Slowly pour 3 more cups (710 mL) of water over the leaves, in a circular motion. Then, add the remaining 4 ounces (115 g) of tea leaves. Finally, wait 5 minutes and slowly add the last 3 cups (710 mL) of water. **DO NOT STIR** (stirring the bed of tea leaves can result in a clogged filter).

Lightly press down on the topmost tea leaves with the back of a spoon to ensure all tea leaves get wet.



- 2 Brew** Steep your tea leaves for 12 hours to create a smooth, vibrant flavor.



- 3 Filter** Remove the stopper and let your tea concentrate flow into the glass decanter - stays fresh for up to 2 weeks in your refrigerator.

**Serve** We recommend starting with a ratio of 1 part tea concentrate to 7 parts water, milk or soy. Mix to taste, making your tea as strong or as weak as you prefer. Serve hot or iced.

**Easy Clean-Up:** After disposing of the grounds or tea leaves, lift the reusable filter\* out of the bottom of the brewing container. Rinse out the filter with water (no soap). Immediately place the damp filter in the refrigerator or freezer in a zip bag. **The filter may be used up to 10 times** (discard after three months). The brewing container and the decanter can be washed in the dishwasher or by hand.

**\* DO NOT** insert a knife through the stopper hole to remove the filter, this will cut the opening causing leakage during brewing. You can push the filter out using something round and thin, such as a chopstick.

## Frequently Asked Questions

Visit us at [www.ToddyCafe.com](http://www.ToddyCafe.com) for a more complete set of Frequently Asked Questions. You also may submit a specific question via our web site or call us toll-free at 1-888-863-3974.

**Q.** My market doesn't sell coffee in 12 oz. (340 g) sizes - can I brew a full pound? Can I brew 8 oz. (225 g)?

**A.** Yes. To brew one pound (16 oz./450 g) of coffee, increase the amount of water added to the grounds to 9 cups (2.13 L). Please note - the brewing container will be very full, so use caution not to overflow. To brew 8 ounces (225 g) of coffee, decrease the water to 4.5 cups (1.07 L).

**Q.** How often should I change my filter?

**A.** The filter may be used up to 10 times (discard after 3 months). You may purchase new filters and other replacement parts from your local retailer, your favorite online supplier or at [ToddyCafe.com](http://ToddyCafe.com).

**Q.** How should I grind my coffee beans?

**A.** Use the coarsest grind setting for best results. If you purchase beans from a coffee shop, ask your barista to grind for French press. Many home grinders have no grind settings - grind your beans 75% of the time recommended for hot brew systems.

**Q.** Can I use Mr. Coffee-type paper filters in my Toddy system?

**A.** No, the Toddy Cold Brew System requires specially designed, reusable filters.

**Q.** My Toddy won't drain. What can I do?

**A.** To avoid a clogged filter, make sure the coffee you use has a medium to coarse grind. Secondly, when adding water to your coffee grounds, do so in as gentle a manner as possible. The goal is to wet all the grounds, while disturbing the grounds as little as possible. If the filter gets clogged and drainage stops before full extraction is completed, take a dinner knife (with a rounded blunt end) and gently stick it down through the grounds until the tip hits the filter, then scrape the top of the filter.

**Q.** The instructions say to leave the grounds and water undisturbed. Some of the grounds clump up and resist getting wet, thus remaining dry after I add the water. Should I stir to wet all the coffee grounds?

**A.** No. Stirring will cause the filter to clog. Instead, using a water pitcher, slowly pour water in a circular motion over the grounds. If needed, lightly press down on the topmost grounds with the back of a spoon to ensure all grounds get wet.

## TODDY Recipes

### Toddy Cappuccino

- 3 oz. (90 mL) Toddy coffee concentrate (use dark roasted beans)
- 6 oz. (175 mL) milk
- dash cinnamon (*optional*)

1. Steam coffee concentrate (185°F/85°C) in a stainless pitcher.
2. Pour espresso (steamed concentrate) into a cappuccino cup.
3. Froth milk (185°F/85°C) and quickly pour on top of espresso in cup.
4. Sprinkle with cinnamon.

*Notes: In lieu of a steamer, you may heat in the microwave.  
Makes one (9 oz./265 mL) serving.*

### Toddy Latté

- 3 oz. (90 mL) Toddy coffee concentrate (use dark roasted beans)
- 8 oz. (235 mL) milk
- dash cinnamon (*optional*)

1. Steam milk (185°F/85°C) in a stainless pitcher.
2. Pour steamed milk into a cappuccino cup or latté glass.
3. Steam coffee concentrate (185°F/85°C) in a stainless pitcher.
4. Pour steamed espresso in the middle of the steamed milk.
5. Sprinkle with cinnamon.

*Notes: In lieu of a steamer, you may heat in the microwave.  
Makes one (11 oz./325 mL) serving.*

### Toddy Iced Cappuccino

- 2 oz. (60 mL) Toddy coffee concentrate
- 1/8 tsp. (.5 mL) pure vanilla extract
- 6 oz. (175 mL) milk
- ice & sweetener (*optional*)

1. Mix coffee concentrate with milk.
2. Add vanilla.
3. Pour over ice and add sweetener (*optional*).

*Notes: Makes one (8 oz./235 mL) serving.*

## TODDY Recipes

### Toddy Iced Mocha

- 2 oz. (60 mL) Toddy coffee concentrate
- 6 oz. (175 mL) milk
- 1 tbsp. (15 mL) chocolate syrup
- ice

1. Combine coffee concentrate with milk.
2. Add chocolate syrup and stir well.
3. Pour over ice.

*Notes: Makes one (9 oz./265 mL) serving.*

### Toddy Frappé

- 4 oz. (120 mL) Toddy coffee concentrate
- 3 large scoops vanilla ice cream
- 1/2 cup (120 mL) ice
- 4 oz. (120 mL) milk
- whipped cream & chocolate shavings (*optional*)

1. In a blender, add coffee concentrate and milk.
2. Add ice and vanilla ice cream.
3. Blend until smooth and pour into glass.
4. Top with whipped cream and chocolate shavings.

*Notes: Try chocolate ice cream instead of vanilla ice cream for a Mocha Frappé.  
Makes one (14 oz./415 mL) serving.*

### Toddy Coffee Ice Cream

A new take on a classic dessert. Feel free to mix in chocolate chunks or toasted almonds if desired.

- 1 cup (235 mL) Toddy coffee concentrate
- 2 cups (475 mL) heavy whipping cream
- 1 3/4 cups (415 mL) sweetened condensed milk

1. Pour all ingredients into a blender and whip until thoroughly mixed.
2. Pour mixture into ice cream maker and freeze (according to manufacturer's instructions).

*Notes: Makes nine (4 oz./120 mL) servings.*

For more recipes, visit [ToddyCafe.com](http://ToddyCafe.com).

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